

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

## Routine Food Reinspection #1

HARMINDER SINGH BRADY KWIK PANTRY 7919 N 60TH ST MILWAUKEE,WI 7/8/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$156.00

## Code Number Description of Violation The cabinet door underneath the warewash sinks is broken. Repair the cabinet door so that it opens and closes without falling off. Remove the gray duct tape from the waste drain of the wash bin of the 3 compartment warewash sinks. If the sink drain is leaking, repair the drain to code so that it no longer leaks. The ice scoop in the back area near the ice machine is repaired with black tape. Tape may not be used to repair any utensils because tape is not cleanable. Discard the broken ice scoop. The ice machine waste drain is draining onto the floor area in the NE corner.

The ice machine waste drain is draining onto the floor area in the NE corner. Repair or adjust the waste drain so that waste no longer drains onto the floor. The repair is to be done to code. The ice machine waste drain will still be required to have an air gap somewhere along the drain (within 30 inches).

Est. # 15127 Page 1 of 4



Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

4-501.116

No sanitizer buckets are setup for wiping down soiled surfaces. A sanitizer bucket must be available at all times so that employees may wipe down any surface that has been soiled. The concentration of the sanitizer must be tested and be at the correct level at all times. For bleach, the concentration must be between 50ppm and 100ppm. If using Quaternary Ammonium, the concentration is to be about 200ppm. Provide testing strips and check the concentration periodically throughout the day to ensure that the concentration level of the sanitizer is maintained. (All wet rags must be kept in sanitizing solution. No wet rags may be stored on counters or other surfaces, unless they are stored in a designated location for laundering).

4-602.11

Observed old dried food debris on the slicer. When questioned about the cleaning procedure for the slicer, employee stated that they just wipe it down with a rag. The slicer must be cleaned after use and completely broken down (taken apart) for cleaning. Do not allow old food to dry and crust on the slicer; it should be cleaned in a timely manner. After breaking down the slicer, be sure to clean the slicer using the three compartment sinks and the following warewashing procedure (wash, rinse, sanitize).

7/8/2008

7/22/2008

Est. # 15127 Page 2 of 4



Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

7/8/2008

Violations

3-303.12 Single containers of Kool Aid drinks are being stored in melted ice water. To prevent contamination from dirty hands, when storing beverages in ice, the beverage opening must be kept outside or above the ice. Additionally, all melted ice water must be drained immediately. Do not allow the beverages to become submerged in the melted ice water. Drain the coolers immediately. Continue to monitor the positioning of the beverages and drain the melted ice water as required.

4-101.111 Pieces of 2X4 wood studs are being used to prop the beverage shelving at an angle. The wood may not be used for this purpose because it is absorbent, is not smooth, and cannot be easily cleaned. Remove the wood immediately and discontinue using it to prop up the shelving.

3-305.11 A bag of onions is being stored on the floor underneath the clothing rack. All food must be stored in a clean, dry location and be at least 6 inches off of the floor. Move the bag of onions from the floor and store it in a location away from splash or contamination that is at least 6 inches off of the floor.

4-101.11 The hot dog roller being used in the enclosed register area is not approved for use. A sticker on the bottom of the roller states that it is for "household use only." Only NSF or other Sanitation Listed equipment may be used. Discontinue using the unapproved hot dog roller and remove it from the premise.

Employees are reusing old Nacho Cans to reheat Nacho meat. The used cans may not be reused for holding or heating food. Discard all used cans and provide approved containers for reheating the Nacho meat.

6-501.12 There is garbage that has fallen into the area between the ice machine and the wall. Clean the garbage around the ice machine. Maintain the area so as to identify if the ice machine waste drain continues to leak. There is heavy dust accumulation on the vent in the restroom. Clean and maintain clean the vent so that it is free of dust. There are old dirty rags underneath the warewash sinks (inside the cabinets). Discard the rags and clean the inside of the cabinets.

## Notes:

On 7/8/2008, I served these orders upon HARMINDER SINGH by leaving this report with

Est. # 15127 Page 3 of 4



Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

Remove the hot dog roller from the establishment.

Clean the slicer. If the slicer is no longer being used, remove it or store it in the back.

Operator Signature

